



## Product Specification - BNS1188 - Caterfood Chickpeas in Water

Full Product Title:	6 x 2550g Chickpeas in Water	Spec Version:	1
Product code:	BNS1188	Date Issued:	12 August 2024
Legal Name:	6 x 2550g Chickpeas in Water	Supplier Name:	Caterers Choice / Fruitypot
Brand:	Caterfood	Product Size:	6 x 2550g

6.9

Analysed

Product Information								
Legal Name of the Food	Chickpeas in Water	Net Weight (g)	2550					
Allergen Statement	no allergen statement needed	Drained Weight (g)	1530					
May Contains Statement	N /A	Barcode inner	5056750400138					
Packed in (Country)	Italy	Barcode outer	5056750400121					
Any other legally required statements on pack	N /A	Units per case	6					
	· · · · · · · · · · · · · · · · · · ·	Pallet - cases per layer	7					
		Pallet - layers per pallet	9					
		Pallet - cases per pallet	63					

## Ingredients Declaration (Allergens Highlighted in Bold)

Chickpeas, Water						
Ingredient Information Raw Materials	(descending order of v % Final Product	veight) E Number	Nutritional Information (please input analysed data where available)			
Dried chick peas rehydrated	60	N /A	Nutrient Typical Values per Calculated, Analysi			
water	er 40		Nuchenc	100g/ml	Published figures	
			Energy (Kj)	486	Analysed	
			Energy (Kcal)	116	Analysed	
			Fat (g)	2.1	Analysed	
			of which saturates (g)	0.30	Analysed	
			Carbohydrate (g)	14.0	Analysed	
			of which sugars (g)	0	Analysed	
			Fibre (g)	6.6	Analysed	
			Duratain (a)	6.0	Ameliand	

Protein (g)

			Salt (g)	0.09	Analysed			
Allergen Info	rmation	Food Information (Certification/Suitable For)						
	Suitable For/Certified				Yes/	/No		
Allergen	product	Cross Contamination?	This product is suitable	e for Vegetarians			Yes	
	Contain?	(May Contain)	This product is suitable	e for Vegans			Yes	
Gluten from wheat, or derivatives	No	No	This product is suitable for sufferers of Lactose Intolerance				Yes	
Gluten from Rye, or derivatives	No	No	This product is certified as Kosher				No	
Gluten from Barley, or derivatives	No	No	This product is certifie	d as Halal			No	
Gluten from oats, or derivatives	No	No	This product is certified Organic			No		
Gluten from Spelt, or derivatives	No	No						
Gluten from Kamut, or derivatives	No	No		enetically Modified O				
Crustaceans or their derivatives	No	No		ny of its ingredients con	tain genetic	ally mod	lified	No
Egg or egg derivatives	No	No	material?					
Fish or fish derivatives	No	No		Storage Instructi	ons			
Peanuts or peanut derivatives No		No	Store unopened can in a cool, dry place out of direct sunlight. Once open,					
Soya or soya derivatives	No	No	transfer to a suitable container, cover and refrigerate. Consume within 2					<i>.</i>
Milk or milk derivatives	No	No	days.	,	J			
Nuts (Almond, Hazelnut, Walnut,								
Cashew, Pecan nut, Brazil nut, Pistachio	No No		Chemical Standards					
nut, Macadamia nut and Queensland nut) or nut derivatives	110		Standard	Testing applicable to product?	Minimum	Target	Maxim	num
Celery, celeriac, or their derivatives	No	No	pН	Yes	5.5	6	6.5	
Mustard or mustard derivatives	No	No	Brix	Yes	4	6	7	
Sesame seeds or sesame seed derivatives	No	No	Histamine (maximum 40ppm)	No	N /A	N /A	N /A	
Sulphur dioxide, sulphites, or their derivatives >10ppm	No	No						
Lupins or lupin derivative	No	No						
Mollusc or mollusc derivatives	No	No						

Is the	Is the product commercially sterile? Yes					Cooking/Preparation Instructions				
						N /A				
Packaging Item Information						Product Shelf Life & Storage Details				
Item	Description	Packaging type	Component Weight (g)	Length (mm)	Width (mm)	Height (mm)	Total shelf life from date of manufacture (months)	36		
1	Can body	Primary	186	155	155	151	Shelf life once opened (days)	2		
2	Lid	Primary	47	155	155	N /A	Delivery Temperature (range) (°C)	Ambient	Ambient	
3	Tray	Secondary	107 + /-8%	474	316	50	Storage Temperature (range) (°C)	Ambient	Ambient	
4	Shrinkwrap	Secondary	34	N /A	N/A	N /A	Temperature once opened (0°C - 8°C)	Refrigerate	Refrigerate	
5	Product Label	Primary	6	50.7	12.2	0.1				

Authorised on behalf of Caterers Choice							
Name	Lisa Muir	Signature	L. Muir				
Job title	Technical Administrator	Date	12 August 2024				